

## Lahmajoun (Turkish/Armenian Flatbread)

Recipe from Christopher Kimball's Milk Street Magazine. Method slightly adapted.  
Makes 2 flatbreads (serves 2 for a meal, 4-6 for an appetizer)

### Dough:

241 grams (1¾ cups) bread flour, plus more for dusting  
1½ teaspoons instant yeast  
¾ teaspoon kosher salt  
¾ cup plain whole-milk Greek yogurt  
¼ cup water  
1 tablespoon honey

### Topping:

1 small yellow onion, roughly chopped  
¼ cup chopped drained roasted red peppers (about 1 pepper from jar)  
2 tablespoons tomato paste  
2 teaspoons smoked paprika  
1½ teaspoons ground cumin  
¾ teaspoon red pepper flakes  
½ teaspoon Kosher salt and ½ teaspoon ground black pepper  
8 ounces plant-based meat (such as [Beyond](#) or [Impossible](#)) or 80 percent lean ground beef or ground lamb

### Finishing:

¼ cup plain whole-milk Greek yogurt  
2 tablespoons water  
2 tablespoons extra-virgin olive oil, for brushing dough before baking  
2 cups (1 ounce) lightly packed baby arugula  
1 Tablespoon extra-virgin olive oil  
2 teaspoons fresh lemon juice  
Salt and pepper

1. **Make the dough:** In a food processor, combine the flour, yeast and salt; process until combined, about 5 seconds. Add yogurt, water and honey. Process until the mixture forms a ball, about 30 seconds. The dough should be tacky to the touch and should stick slightly to the sides of the bowl. If it feels too dry, add more water, 1 Tablespoon at a time, and process until incorporated. Continue to process until the dough is shiny and elastic, about 1-2 minutes. The dough is going to feel quite warm to the touch as you process it. This is normal. Do not undermix. It needs the full time of processing to develop structure and strength.

2. Transfer the dough to a lightly floured counter. Flour your hands and knead a few times to form a smooth ball. Divide the dough in half and form each half into a taut ball by rolling it against the counter in a circular motion under a cupped hand. Space the balls of dough about 6 inches apart on a lightly floured baking sheet. Cover lightly with plastic wrap. Let rise until doubled in volume, 60-90 minutes.
3. **Make topping:** In a food processor, pulse the onion until finely chopped, about 5 pulses. Add roasted peppers, tomato paste, paprika, cumin, red pepper flakes, salt and pepper. Process until smooth, 10-15 seconds. Scrape down the sides of the bowl if needed. Add the plant-based beef, or ground beef or lamb and pulse just until incorporated, 3 or 4 pulses. Transfer to a small bowl and refrigerate until needed.
4. In a small bowl, stir together the yogurt and 2 tablespoons water to thin it to a drizzling consistency. Cover and chill until needed.
5. Preheat oven to 475°F with a baking stone on the upper-middle rack. If you don't have a baking stone, use a baking sheet.
6. **Assemble flatbreads:** Once dough has doubled in size, gently stretch or roll each dough ball into an oval about 6 inches wide by 12 inches long. Place each oval on a piece of parchment paper, slightly bigger than the oval. Brush each oval with 1 Tablespoon olive oil. Using a spatula, spread half the filling mixture onto each oval, leaving a ½ inch border around the edge.
7. Transfer one flatbread, still on parchment paper, to a pizza peel or inverted baking sheet. Slide flatbread and parchment paper onto the baking stone or preheated baking sheet in the oven. Bake for 3 minutes. Using tongs, pull the parchment paper out and discard. The parchment paper is just used to make sliding the pizza into the oven easier. If you leave it in for too long, it will burn. Continue baking until well browned, about 8-12 more minutes.
8. Remove baked flatbread to rack to cool slightly and bake the second flatbread.
9. Toss arugula with 1 Tablespoon olive oil, 2 teaspoons of lemon juice, salt and pepper. Top both flatbreads with arugula. Drizzle with yogurt. Slice and serve.